



Directions

1. Preheat your Westinghouse Tritec CSV oven on the rotisserie setting at 325°F.
2. Rinse the chicken well, inside and out, and dry thoroughly.
3. Brush or rub the exterior with oil.
4. Sprinkle and rub the herbs and garlic over the entire chicken.
5. Truss the chicken by tying the drumsticks (leg ends) together with a piece of string. Run second pieces of string under the back catching both wings, and tie in front. Trim off any string ends.
6. Place the chicken on the spit according to directions and program your Westinghouse Tritec CSV oven on Rotisserie at 325° F for 75 - 90 minutes or until done.
7. To test for doneness, use a thermometer (170°F), Remove from oven using your rotisserie removal tool then remove the spit and let sit for a few minutes. Cut and remove the strings and serve.



Westinghouse

Herbed Rotisserie Chicken

Servings: 4

Ingredients

- 1 whole chicken, 3 ½ - 4 lbs
- 3 tablespoons Olive Oil
- 2 tablespoons chopped herbs: tarragon, rosemary, and oregano
- 2 cloves of pressed or chopped garlic
- Salt and Pepper

